

PUSATERI'S



EVERYDAY
Catering
Menu

À LA CARTE

Sandwiches

Ask about gluten-free bread options.

Lemon Caper Tuna Salad

Cucumber, lettuce, avocado, croissant style bun

Smoked Salmon

Caper & dill cream cheese, pickled onion, cucumber, everything bun

Roasted Ham

Honeycup mustard aioli, lettuce, brie cheese, ciabatta

Turkey Club

Bacon, tomato, lettuce, toasty maple aioli, sprouts, red pepper & onion ciabatta

Deli

Montreal smoked meat, classic yellow mustard, pickle, croissant style bun

Maple BLT

Lettuce, tomato, cucumber, toasty maple aioli, slender bun
dairy-friendly

Roast Beef

Lea & Perrins aioli, caramelized onion, roasted red peppers, Martin's potato bun

Oprah's Grilled Chicken

Cheddar, yuzu aioli, lettuce, tomato, focaccia

Italian Cuts

Roasted ham, salami, provolone, pickles, zesty aioli, Chuck Hughes spicy antipasto, lettuce, oven dried tomatoes, olive ciabatta

Flank Steak

Pickled onion, arugula, horseradish cream, slender bun

Smoked Salmon

Caper & dill cream cheese, pickled onion, cucumber, everything bun

Egg Salad

Chives, lettuce, croissant style bun
vegetarian

Balsamic Portobello

Horseradish cream, roasted red peppers, pickled onions, grilled zucchini, pesto aioli, goat cheese, Martin's potato roll
vegetarian

Roasted Caprese

Roasted tomatoes, bocconcini, pesto aioli, balsamic cucumbers, pickled onions, focaccia
vegetarian

Tofu

Marinated tofu, pickled carrot, balsamic cucumber, cilantro lime mayo, cilantro, slender bun
vegetarian

Wraps

Piri Piri Chicken

Fiery tzatziki, lettuce, cucumber, roasted red peppers, feta

Jerk Chicken

Grilled pineapple salsa, cilantro lime mayo

Falafel

Fiery tzatziki, hummus, bibb lettuce, roasted tomatoes, cucumbers, yuzu aioli
vegetarian

Chicken Caesar

Chimichurri chicken breast, romaine, parmigiano reggiano, roasted garlic asiago dressing
vegetarian

À LA CARTE

Lunch Box Combos

Packaged per person with a freshly baked treat.

Sandwich & Wrap Lunch Boxes

\$24 per person

Choose 1 Main

- Roast Beef Sandwich
- Maple BLT Sandwich
- Chicken Caesar Wrap
- Lemon Caper Tuna Salad Croissant Sandwich
- Smoked Salmon Sandwich
- Roasted Ham Sandwich
- Turkey Club Sandwich
- The Deli Croissant Sandwich
- Piri Piri Chicken Wrap
- Oprah's Grilled Chicken Sandwich
- Italian Cuts Sandwich
- Jerk Chicken Wrap
- Flank Steak Sandwich
- Egg Salad Croissant Sandwich (veg)
- Balsamic Portobello Sandwich (veg)
- Falafel Wrap (veg)
- Roasted Caprese Sandwich (veg)
- Tofu Sandwich (veg)

Choose 1 Side Salad

- Greek Orzo Pasta Salad
- Mixed Greens & Berries Salad
- Orange Couscous Salad
- Caesar Salad

Choose 1 Drink

- Water
- Soft Drink
- Sparkling Water +\$1.50

(veg) vegetarian
(vgn) vegan

Power Bowl Lunch Boxes

\$24 per person

Choose 1 Main

- Apple Chicken Cobb Bowl
- Chimichurri Flank Steak Bowl
- Sesame Roasted Salmon Power Bowl
- Mediterranean Falafel Bowl (vgn)

Choose 1 Drink

- Water
- Soft Drink
- Sparkling Water +\$1.50

À LA CARTE

Salads

\$6 / \$25 / \$46 (individual / serves 4-6 / 8-10)

Caesar

Romaine, shaved Parmigiano-Reggiano, croutons, asiago-Caesar dressing

Garden

Mixed greens, cucumber, peppers, red onion, carrots, balsamic vinaigrette

Greek

Romaine, tomato, kalamata olives, feta, peppers, red wine vinaigrette

Harvest

Raw kale, roasted squash, shaved Brussels sprouts, toasted pumpkin seeds, sun dried cranberries, apple cider vinaigrette

Siracusa

Fennel, radicchio, oranges, arugula, parmesan reggiano, cranberries, white balsamic vinaigrette

Arugula Spinach

Maple roasted pecans, goat cheese, cranberries, black fig vinaigrette

Home-Style Potato

Peppers, celery, carrot, red onion

3 Bean

Green beans, red kidney beans, chickpeas, red pepper, celery, corn

Couscous

Fresh orange, raisins, pine nuts

Bow Tie Pesto

Sundried tomatoes, peppers, basil pesto

Pasta Romano

Fusilli, roasted peppers, onions, sundried tomatoes

Greek Orzo

Feta, grilled red peppers, pine nuts, Kalamata olives

Specialty Salads

\$52 (serves 8-10)

Avenue Cobb

Romaine, shaved Parmigiano-Reggiano, croutons, asiago-Caesar dressing

Village Greek

Bell peppers, cucumber, feta, kalamata olives, tomatoes, pickled onion, lemon oregano vinaigrette

Vegan Raw Boost

Kale, lentils, carrots, red peppers, quinoa, microgreens, sunflower seeds, pumpkin seeds, hemp hearts, pesto, apple cider dressing
vegan

Asian Tofu

Romaine, tomatoes, tofu, cabbage, chard, carrots, sesame seeds, Szechuan dressing

Szechuan Chicken

Fresh romaine, chow mein noodles, bok choy, carrot, soy ginger dressing

South Western

Romaine, monterey jack, cucumber, bacon, chickpeas, tomato, corn, tortillas, kalamata olives, ranch dressing



À LA CARTE

Power Bowls

Chimichurri Flank Steak

flank steak, crispy onions, roasted red pepper, roasted onions, butternut squash, chimichurri dressing

dairy-friendly

(serves 1) \$13

Mediterranean Falafel

falafels, mixed olives, cucumber, cous cous, roasted red pepper, almonds, pickled onions, hummus

vegan

(serves 1) \$16

Sesame Roasted Salmon

butternut squash, sweet potato, edamame, cherry tomatoes, sweet potato, quinoa, broccoli, kale, spinach, creamy sesame dressing

gluten & nut-friendly

(serves 1) \$16

Apple Chicken Cobb Bowl

quinoa, cheddar cheese, apple, kale, spinach, roasted almonds, sunflower seeds, dried cranberries, orange citrus vinaigrette dressing

(serves 1) \$16

Tuna Nicoise

green beans, cherry tomatoes, hard boiled egg, romaine, red wine dressing

gluten & dairy-friendly

(serves 1) \$13

California Cobb

grilled chicken, marble cheese, grilled corn, cherry tomato, avocado, creamy ranch dressing

gluten-friendly

(serves 1) \$14

Avenue Cobb

romaine, bacon, Cajun chicken, grilled corn, blue cheese, hard boiled egg, cherry tomato, balsamic vinaigrette dressing

(serves 1) \$14

Southwestern

romaine, Monterey Jack cheese, cucumber, bacon, chickpeas, cherry tomatoes, corn, tortilla, Kalamata olives, ranch dressing

nut-friendly

(serves 1) \$13



PLATTERS

Antipasti

Artisanal Cheese

Assorted local & imported cheeses, Rosewood Estates honey, Riesling jelly, dried cherries, nuts, flat bread, rosemary focaccia
vegetarian

\$135 / \$205 (serves 8-10 / 18-20)

Charcuterie & Cheese

3-year-aged parmigiano-reggiano, beemster, pesto bocconcini, prosciutto, bresaola, salame felino, olives, flat bread, rosemary focaccia

\$165 (serves 8-10)



Proteins

Shrimp Cocktail

Poached jumbo shrimp, house-made sauces
gluten-friendly

\$139 / \$199 (2-dozen / 4-dozen)

Colossal Champagne Shrimp

Champagne marinated grilled colossal shrimp, house-made sauces
gluten-friendly

\$249 (2-dozen)

Seafood

Seared tuna, grilled shrimp, Mexican grilled shrimp, chili lime salmon, house-made sauces

gluten-friendly

\$135 / \$215 (serves 4-6 / 8-10)

Pollo

Oprah's chicken, jerk chicken, piri piri chicken, chimichurri chicken, house-made sauces

gluten-friendly

\$110 / \$175 (serves 4-6 / 8-10)

Surf & Turf

Grilled shrimp, piri piri grilled chicken, beef tenderloin, chili lime salmon, house-made sauces

gluten-friendly

\$140 / \$225 (serves 4-6 / 8-10)

Alternative

Falafel, balsamic grilled portobellos, sweet & spicy tofu, za'atar roasted cauliflower, house-made sauces

vegetarian, gluten-friendly

\$120 / \$195 (serves 4-6 / 8-10)

Citrus & Herb Steamed Salmon

Decorated Atlantic salmon, creamy dill sauce
gluten-friendly

\$110 / \$180 (serves 4-6 / 8-10)

Sushi

Spicy California, veggie California, California, dynamite, spicy salmon, rainbow, cucumber, green dragon

\$85 / \$140 (32 pcs / 64 pcs)

Not available before 11am

PLATTERS

Sandwich

Ask about gluten-free bread options.

Carved Beef Tenderloin

Herb-roasted medium rare beef tenderloin, horseradish cream, Lea & Perrins aioli, pickled onions, roasted red peppers, arugula, blue cheese, mini burger buns

\$205 (24 sliders)

Deli

Montreal smoked meat, roasted turkey, roasted ham, flank steak, Honeycup mustard, horseradish aioli, toasty maple aioli, lettuce, tomato, pickles, pepperoncini peppers, Martin's potato rolls, focaccia sandwich buns

\$150 (serves 8-10)

Bagels & Lox

Smoked salmon, assorted bagels, lemon & caper cream cheese, pickled onions, lettuce, caper berries

\$150 (serves 8-10)

Classic

Chef's selection of classic assorted sandwiches

\$120 (10 sandwiches)

Epicurian

Chef's selection of classic artisanal sandwiches

\$130 (10 sandwiches)

High Tea

Smoked salmon with caper cream cheese, turkey with yuzu aioli, ham and cheese with Honeycup aioli, roast beef with horseradish cream, maple BLT

\$105 / \$170 (28 pieces / 48 pieces)

Finger Sandwiches

Cucumber, egg salad, salmon salad, tuna salad

\$95 (56 pieces)



Veggie

Market Garden

Seasonal crudité, house-made dips
gluten-friendly

\$80 / \$130 (serves 8-10 / 18-20)

Grilled Vegetable

Yuzu aioli
gluten-friendly

\$90 / \$150 (serves 4-6 / 8-10)

Beet & Goat Cheese

Red wine pickled beets, steamed fingerling potatoes, arugula, pickled apple, goat cheese truffles, pistachio
gluten-friendly

\$95 / \$155 (serves 4-6 / 8-10)

Heirloom Tomato & Buffalo Mozzarella

Heirloom tomatoes, buffalo mozzarella, basil, pickled cucumber, marinated olives

\$110 / \$175 (serves 4-6 / 8-10)

Savory Danish

Danish pastries, house-made accompaniments

\$75 / \$115 (serves 4-6 / 8-10)



PLATTERS

Breakfast

Omelette Bites

Baked eggs in 2 flavours: pancetta-mushroom, truffle-pecorino. Served with tomato jam
gluten-friendly
\$95 (2-dozen)

Croissant & Bagel Platter

Assorted pastries, assorted bagels, preserves, cream cheese, butter
vegetarian
\$90 (serves 8-10)

Continental 2.0

Assorted croissants & muffins
\$130 (serves 8-10)

BLT Egg Bites

Hard boiled sliced eggs, served with bacon, lettuce, tomato, mustard and mayonnaise
gluten-friendly
\$110 (24 pieces)

Tea Loaf

3 assorted loaves with fitness and chocolate chip cookies
contains nuts
\$160 (serves 10-15)

Deli Bagel Board

Hard boiled sliced eggs, served with bacon, lettuce, tomato, mustard and mayonnaise
contains nuts
\$130 (serves 8-10)

Scone Trio

Seasonal scones with salted butter, assorted Greaves jam, lemon chantilly cream
\$80 (18 pieces)

Strawberry Kiwi Skewer

Lemon coconut yogurt dip
gluten-friendly, vegan
\$80 (1-dozen, serves 8-10)

Fruit Salad Bowl

Seasonal fresh fruit & berry salad
\$40 / \$70 (serves 4-6 / 8-10)

Yogurt Parfait

Balkan yogurt, lemon curd, strawberries, granola
\$7.50 ea

Vegan Yogurt Parfait

Vegan coconut yogurt, mango, pineapple, coconut, cashews
\$8 ea

Dessert

Berry Bowl

Seasonal berries, lemon chantilly cream
\$45 / \$80 (serves 4-6 / 8-10)

Chocolate Covered Strawberries

Dipped in Callebaut chocolate
\$85 / \$165 (2-dozen / 4-dozen)

Fresh Fruit Platter

Signature assortment of seasonal fresh fruit
\$90 / \$130 (serves 8-10 / 18-20)

Sweets Platter

Assorted cookies, brownies, blondies, tarts
\$65 / \$110 (20 pcs / 40 pcs)

Butter Tarts

Assorted butter tarts
\$85 / \$130 (16 pcs / 25 pcs)

Bicchieri Dolci

Tiramisu, crème brûlée, amaretto mascarpone, strawberry mascarpone
\$145 (16 dessert jars)

BEVERAGES

Fiji Water
\$1.99 ea (500 mL)

Perrier Sparkling Water
\$1.99 ea (500 mL)

Flavoured San Pellegrino
Aranciata, Limonata or Melograno Arancia
\$2 ea (355 mL)

Orange Juice
Freshly squeezed
\$7.50 ea (500 mL)

Freshly Brewed Coffee
Disposable insulated container with all the essentials. Cream, milk, sugar, sweetener, coffee cups, stir sticks
\$32 (serves 10)

Sloane Tea
Heavenly Cream tea bags, hot water, disposable insulated container with all the essentials. Cream, milk, sugar, sweetener, coffee cups, stir sticks
\$35 (serves 10)

**Ask us about
our holiday menus
& special event services.**

Order at:
pusateris.com
416.785.9100 or
catering@pusateris.com

We request your 48 hour advance notice when placing an order. Minimum 24 hour notice for cancellations or subject to a 50% charge. Taxes and delivery charges are applicable. Prices are accurate at the time of printing, but are subject to change anytime without advance notice. Items may vary due to seasonal availability. Please note all items are cooked and sent out cold. Heating and assembly instructions will be included with your order if applicable. Pusateri's is not an allergen-free kitchen.

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